Gooseberry Patch®

Circle of Friends Cookbook

Slow-Cooker Recipes

Championship Cheese Dip

1 lb. ground beef, browned and drained
1 lb. ground pork sausage, browned and drained
16-oz. pkg. pasteurized process cheese spread, cubed
8-oz. pkg. pasteurized process Mexican cheese spread, cubed
1 c. shredded Cheddar cheese
8-oz. jar salsa
1-1/4 oz. pkg. taco seasoning mix
tortilla or corn chips

Combine beef and sausage in a slow cooker; stir in remaining ingredients except chips. Cover and cook on low setting until cheeses are melted, about 4 hours. Serve with chips. Makes about 9 cups.

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Easy Chili Rellenos

2 t. butter, softened
7-oz. can whole green chiles, drained and cut in strips
8-oz. pkg. shredded Cheddar cheese
8-oz. pkg. shredded Monterey Jack cheese
14-1/2 oz. can stewed tomatoes
4 eggs, beaten
2 T. all-purpose flour
3/4 c. evaporated milk

Spread butter in a slow cooker. Layer chiles and cheeses; add tomatoes. Stir together eggs, flour and milk; pour into slow cooker. Cover and cook on high setting for 2 to 3 hours. Serves 6.

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Mulled Cider

4 c. apple cider
2 c. cranberry juice
46-oz. can apricot nectar
1 c. orange juice
3/4 c. sugar
2 3-inch cinnamon sticks
1 orange, peeled and sectioned

Pour ingredients into a slow cooker. Cover and cook on low setting for 4 to 6 hours. Strain before serving, discarding solids. Serves 10 to 12.

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Chicken & Noodle Delight

- 4 boneless, skinless chicken breasts
- 4 boneless, skinless chicken thighs
- 2 1-oz. pkgs. ranch salad dressing mix
- 1/2 c. water
- 2 10-3/4 oz. cans cream of chicken soup
- 8-oz. pkg. cream cheese, cubed
- 12-oz. pkg. sliced mushrooms
- 16-oz. pkg. wide egg noodles, cooked

Place chicken into a lightly greased slow cooker. Combine salad dressing mix, water and soup; pour over chicken. Cover and cook on low setting for 3 to 4 hours. Stir in cream cheese and mushrooms; cover and continue to cook for an additional 45 minutes, or until chicken juices run clear. Shred chicken or serve whole over egg noodles. Spoon sauce from slow cooker over top. Makes 8 servings.

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Roast for Tacos

4 to 5-lb. beef chuck roast
1 T. chili powder
1 t. ground cumin
1 t. onion powder
1 t. garlic powder
2 14-1/2 oz. cans Mexican-style stewed tomatoes
taco shells

Place roast in a large oval slow cooker; sprinkle with spices. Add tomatoes with juice around the roast. Cover and cook on low setting for 8 to 10 hours. Using 2 forks, shred roast and return to slow cooker. Spoon into taco shells. Makes 10 cups.

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Slow-Cooker Lasagna

1 lb. ground beef
1 onion, chopped
2 cloves garlic, minced
29-oz. can tomato sauce
6-oz. can tomato paste
1 c. water
1 t. salt
1 t. dried oregano
16-oz. pkg. shredded mozzarella cheese
12-oz. container cottage cheese
1/2 c. grated Parmesan cheese
8-oz. pkg. lasagna noodles, uncooked

Brown beef, onion and garlic in a large skillet; drain. Add tomato sauce, tomato paste, water, salt and oregano; set aside. In a medium bowl, stir together cheeses. Layer ingredients in a slow cooker starting with the meat sauce, uncooked lasagna noodles broken to fit slow cooker and cheese mixture. Repeat layers twice; finish with meat sauce. Cover and cook on low setting for 4 to 5 hours. Serves 6 to 8.

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Slow-Cooker Italian Chops

5 pork chops
1-1/2 onions, coarsely chopped
15-oz. can stewed tomatoes
1/3 c. oil
1-1/2 t. Italian seasoning
1-1/2 t. garlic powder
2 t. smoke-flavored cooking sauce
1/4 c. water

Layer chops and onions in a slow cooker; mix remaining ingredients and pour on top. Cover and cook on low setting for 3 to 4 hours, until tender. Makes 5 servings.

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Savory Pot Roast

3-1/2 lb. beef chuck roast
1-oz. pkg. ranch salad dressing mix
1.35-oz. pkg. onion soup mix
.87-oz. pkg. brown gravy mix
1/2 c. warm water

Place roast in a slow cooker. Mix dry ingredients together and sprinkle over roast. Pour water into slow cooker around roast. Cover and cook on low setting for 6 to 7 hours. Makes 6 servings.

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Chicken & Dumplings

- 1-1/2 lbs. boneless, skinless chicken breasts, cubed
- 2 potatoes, peeled and cubed
- 2 c. baby carrots
- 2 stalks celery, sliced
- 2 10-3/4 oz. cans cream of chicken soup
- 1 c. water
- 1 t. dried thyme
- 1/4 t. pepper
- 2 c. biscuit baking mix
- 2/3 c. milk

Place chicken, potatoes, carrots and celery in a slow cooker; set aside. In a medium bowl, combine soup, water, thyme and pepper; pour over chicken mixture. Cover and cook on low setting for 7 to 8 hours, until chicken juices run clear. Mix together baking mix and milk; drop into slow cooker by large spoonfuls. Tilt lid to vent and cook on high setting for 30 minutes, until dumplings are cooked in center. Serves 8.

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Vickie's Shredded Chicken Sandwiches

1/4 c. olive oil
4 boneless, skinless chicken breasts
1 onion, chopped
10-3/4 oz. can cream of mushroom soup
1 c. chicken broth
2 t. soy sauce
2 t. Worcestershire sauce
1/2 c. sherry or chicken broth
salt and pepper to taste
8 sandwich buns, split
Optional: pickle slices, lettuce leaves

Heat oil in a skillet over medium-high heat. Brown chicken for 5 minutes on each side. Place chicken in a slow cooker; set aside. Add onion to skillet; sauté until golden. Add soup, broth, sauces, sherry or broth, salt and pepper to skillet; stir well and pour over chicken in slow cooker. Cover and cook on low setting for 6 to 8 hours, until chicken juices run clear. Shred chicken with a fork; spoon onto buns. Garnish with pickles and lettuce, if desired. Makes 8 sandwiches.

Zesty Italian Beef Sandwiches

- 3-lb. beef chuck roast, quartered
- 1 to 2 T. oil
- 2-oz. pkg. zesty Italian salad dressing mix
- 12-oz. can beer or non-alcoholic beer
- 1 onion, chopped
- 6 to 7 pepperoncini peppers, chopped
- 6 to 8 sandwich buns, split

Brown roast in oil in a skillet over medium heat; place into a slow cooker. Sprinkle with salad dressing mix; pour beer over top. Add onion and peppers. Cover and cook on high setting for 5 to 6 hours, until meat shreds easily with a fork. Spoon onto sandwich buns. Makes 6 to 8 sandwiches.

Famous Broccoli Casserole

- 2 6.9-oz. pkgs. chicken-flavored rice vermicelli mix
- 16-oz. pkg. frozen broccoli
- 10-oz. pkg. frozen broccoli
- 2 10-3/4 oz. cans cream of chicken soup
- 16-oz. pkg. pasteurized process cheese spread, cubed

Cook rice vermicelli mixes according to package directions. Meanwhile, cook and drain broccoli; place in a slow cooker. Add soup and cheese; mix well. Stir in prepared rice vermicelli mixes. Cover and cook on low setting for 3 to 4 hours, until hot and bubbly. Makes 32 servings.

Onion-Topped Potato Casserole

32-oz. pkg. frozen diced potatoes, thawed
2 10-3/4 oz. cans Cheddar cheese soup
12-oz. can evaporated milk
salt and pepper to taste
2.8-oz. can French fried onions, divided

In a large bowl, combine potatoes, soup, evaporated milk, salt, pepper and half the onions; pour into a greased slow cooker. Cover and cook on low setting for 8 to 9 hours, or on high setting for 4 hours. Sprinkle with remaining onions just before serving. Makes 8 servings.

Jo Ann's Country Corn Pudding

1/4 c. onion, chopped
1/4 c. green pepper, chopped
2 t. butter
1/4 c. tomato, chopped
4 eggs, beaten
1/2 c. evaporated milk
16-oz. can creamed corn
1/2 t. salt
1/4 t. pepper
1 c. shredded Cheddar cheese

In a skillet over medium heat, sauté onion and green pepper in butter until soft. Stir in tomato and cook for one minute longer; remove from heat. Whisk together remaining ingredients except cheese; stir in onion mixture. Transfer to a lightly greased slow cooker. Cover and cook on high setting for 2-1/2 to 3 hours. Sprinkle with cheese; cover and cook just until cheese melts. Makes 4 to 6 servings.

Slow-Cooked Applesauce

1/2 c. water
8 to 10 Granny Smith apples, peeled, cored and cubed
1 to 2 T. lemon juice
1 to 2 T. dark brown sugar, packed

Pour water into a slow cooker. Add apples; drizzle with lemon juice. Cover and cook on low setting for 6 hours, stirring after 2 hours. Applesauce should be a chunky consistency after 6 hours. If a smoother consistency is preferred, spoon applesauce into a food processor and purée as desired. Stir in brown sugar to taste. Makes 8 servings.

Mom's Green Beans & Bacon

- 4 14-1/2 oz. cans green beans, drained
- 2 14-oz. cans chicken broth with roasted garlic
- 1 onion, cut into 6 wedges
- 1/2 lb. bacon, diced and partially cooked, drippings reserved
- salt and pepper to taste

Place all ingredients in a slow cooker; stir. Cover and cook on low setting for 8 hours, or on high setting for 5 hours. Serves 6.

Calico Baked Beans

1 lb. bacon, crisply cooked and crumbled
2 16-oz. cans pork & beans
16-oz. jar baked beans
15-oz. can kidney beans, drained and rinsed
14-1/2 oz. can lima beans, drained and rinsed
1 c. brown sugar, packed
2 T. onion, chopped
1/2 c. water
1/2 t. garlic powder
1/2 t. salt

Combine all ingredients in a slow cooker; stir to mix well. Cover and cook on high setting until bubbly, about 1-1/2 hours. Reduce setting to low; cook, covered, for 2 hours. Uncover; return setting to high and cook for an additional hour. Makes 15 to 20 servings.

Grama's Minestrone Soup

1/4 c. zesty Italian salad dressing
1 c. onion, chopped
1/2 c. celery, chopped
1/2 c. carrot, peeled and chopped
14-1/2 oz. can diced tomatoes
15-1/2 oz. can kidney beans, drained and rinsed
2 14-oz. cans vegetable broth
3 c. water
1 t. Italian seasoning
1-1/2 c. small shell macaroni, uncooked

Combine all ingredients except macaroni in a slow cooker; mix well. Cover and cook on low setting for 8 hours. Stir in macaroni; cover and cook on high setting for an additional 30 minutes, or until macaroni is tender. Serves 6.

Chicken Corn Chowder

3 c. cooked chicken, diced
2 c. carrots, peeled and sliced
2 12-oz. cans sweet corn & diced peppers
2 10-3/4 oz. cans cream of potato soup
4 c. milk
2 cubes chicken bouillon
1/2 t. celery seed
salt and pepper to taste
8-oz. pkg. shredded Mexican-blend cheese

Combine all ingredients except cheese in a slow cooker. Cover and cook on low setting for 4 to 5 hours. Stir in cheese just before serving. Makes 8 to 10 servings.

Slow-Cooker Potato Soup

6 potatoes, peeled and cubed
2 onions, chopped
1 carrot, peeled and sliced
1 stalk celery, sliced
5 c. water
4 cubes chicken bouillon
1 T. dried parsley
1 t. salt
1/4 t. pepper
1/3 c. butter, melted
12-oz. can evaporated milk

Combine all ingredients except milk in a slow cooker. Cover and cook on high setting for 3 to 4 hours, or on low setting for 10 to 12 hours. Stir in milk during last hour of cooking. Serves 6.

4-Ingredient Chicken Chili

- 4 boneless, skinless chicken breasts
- 8-oz. pkg. Monterey Jack cheese, cubed
- 16-oz. jar salsa
- 3 15-1/2 oz. cans Great Northern beans, drained and rinsed

Cover chicken breasts with water in a saucepan; simmer until cooked through, about 20 to 30 minutes. Reserve broth and shred chicken. Add reserved broth and chicken to a slow cooker; stir in cheese. Add salsa and beans to chicken mixture. Cover and cook on low setting for one to 2 hours, or until heated through and cheese is melted. Serves 4 to 6.

Madge's Beefy Chili

2 lbs. ground beef
1 green pepper, chopped
1 onion, chopped
16-oz. can kidney beans
15-1/2 oz. can diced tomatoes
10-oz. can chili-style diced tomatoes with green chiles
8-oz. can tomato sauce
1-oz. pkg. chili seasoning

In a large skillet, brown beef, green pepper and onion together; drain. Mix beef mixture with remaining ingredients in a slow cooker. Cover and cook on low setting for 2 to 4 hours, until hot and well blended. Makes 6 to 8 servings.

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Easy Clam Chowder

- 3 10-3/4 oz. cans cream of potato soup
- 2 10-3/4 oz. cans New England clam chowder
- 1/2 c. butter, diced
- 1 pt. half-and-half
- 2 6-1/2 oz. cans chopped clams
- 1/3 c. sherry or chicken broth

Combine first 4 ingredients in a slow cooker; mix well. Drain clam juice into slow cooker; refrigerate clams. Cover and cook on low setting for 2 to 4 hours. During last 45 minutes of cooking, stir in clams and sherry or broth. Makes 4 to 6 servings.

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Triple Chocolate Cake

18-1/2 oz. pkg. chocolate cake mix
8-oz. container sour cream
3.9-oz. pkg. instant chocolate pudding mix
12-oz. pkg. semi-sweet chocolate chips
4 eggs, beaten
3/4 c. oil
1 c. water
Garnish: vanilla ice cream

Place dry cake mix and remaining ingredients except ice cream in a slow cooker; mix well. Cover and cook on high setting for 3 to 4 hours. Serve warm, garnished with scoops of ice cream. Makes 8 to 10 servings.

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Peachy Dump Cake

2 14-1/2 oz. cans peach pie filling
1 t. lemon juice
18-1/2 oz. pkg. yellow cake mix
1/2 c. chopped pecans
1/2 c. butter, melted
Garnish: whipped topping, vanilla ice cream

Pour pie filling into a slow cooker that has been sprayed with non-stick vegetable spray. Drizzle with lemon juice. In a separate bowl, combine dry cake mix, pecans and melted butter. Spread over pie filling. Cover and cook on low setting for 4 hours, or on high setting for 2 hours. Serve with whipped cream or ice cream. Makes 6 to 8 servings.

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